

The Oxford County Citizen.

VOLUME XXIV—NUMBER 24.

BETHEL, MAINE, THURSDAY, OCTOBER 24, 1918.

\$1.50 IN ADVANCE

THE NATIONAL CAPITAL

Events of Interest From Washington

By J. E. Jones

AMERICAN DYES

The recent Chemical Show in New York filled the Grand Central Palace, and it was perhaps the greatest exhibit of the achievements of American brains ever collected under a single roof. The show demonstrated to the entire satisfaction of the scientific world, which found its way to the place, that the things Germany has held as a mortal sin for half a century or longer, belong to her no more—for Germany can choke on her own potash for all we care on this side of the water. When it comes to the manufacture of dyes the Du Ponts have demonstrated that they have a newly established industry that will set us free forever from dependence upon German dyes.

The name Du Pont, and powder, are almost synonymous to the general public; but the Du Ponts have been making big inroads into American industry aside from munitions. It is mighty interesting to know that this tremendous enterprise is preparing to discount the reconstruction period by providing a way to utilize its great capital and the services of its 75,000 employees—65,000 of whom are engaged in war work—when the munitions of peace supplant the munitions of war.

It is only a step over the back fence from the bases from which most of the high explosives are obtained as by-products of this coloring industry to the same sources from which are obtained the intermediates and finally the dyes so much needed to supply practically every other industry. And in the big show the biggest end of the exhibit was of American dyes. It was conclusively demonstrated that the question "what can be produced" belongs entirely in the past tense; and it is far more interesting to learn the truth as to what is produced. The answer to this latter phase of the situation with in the industry shows that as good dyes are being produced in sufficient quantities right now to meet all industrial demands, as are needed, and that they are made in America. The dye manufacturers have been having considerable trouble with textile manufacturers who have insisted on using the dyes made for wool on cotton, and dyes intended for silk on wool. This sort of bungling has reflected considerably upon American dyes, and has been responsible for most of the criticism that has been so freely made. But the difficulty has been only temporary, and it has been practically remedied.

The great crowds that gathered to witness the victories of the American chemists had the satisfaction to behold the dye manufacturing processes in operation; and color for color, it was demonstrated that the home dyes exposed to sunlight and weather, are in every way equal to the foreign equivalent. It is an interesting coincidence that the same great firm of Du Pont that has shot our enemies full of holes in wartime has been the leader in perfecting on a big scale the dye-making industry, which is to continue to shoot disappointment into Germany long years after the struggle of battles are over.

It has all along been claimed that Germany's dyestuff industry was to be a thing to bargain with for international commercial advantage, and it was to be an earnest that the world once more at peace must early resume business relations with her. Further, it was a source of large income and a source of still larger prestige. The duplication of this industry in America must prove very disquieting to the people over the Rhine.

American chemists and American manufacturers are winning big battles for their country, and our industrial independence has become assured for all time. Of course it has been generally known that Mr. Van was doing valuable work in food conservation. But the full measure and quality of his service are certainly more fully realized since seeing his most attractive window display. If that is the sort of thing he is teaching the young people of the country, coming generations will rise up to bless his name—the long and the short of it. Some of us laggards who, to our shame, have been too busy and tired to do more than the smallest limit which a moderately awakened conscience would allow, regret that his exhibit had not been made earlier when our enthusiasm could have been translated into action. The best we can do now is to preserve our emotions till another summer. If the flavor of Greece Van's wonderful barbaric marmalade can be kept in memory till next spring when rhubarb may be had for the asking, the fact that oranges have jumped over the moon will not be as grievous, for it is every bit as delicious as orange marmalade ever was.

Nothing promises better for the future than the interest which our young people are being led to take in useful arts and in habits of thrift and economy. It means far more satisfactory social conditions than we have hitherto known.

All honor to Mr. Alphonse Van Den Kerckhoven, who is doing a big bit to ward such betterment.

RED CROSS NOTES

The following instructions regarding the Christmas parcels for the boys overseas, are given below:

1. When you receive a Christmas label from overseas take it to Mrs. J. S. Hutchins, Church St., and get a box.
2. No box will be delivered without presentation of the label.
3. No box can be sent without this label.
4. The boxes will be ready for distribution on Nov. 4th probably.
5. The box when filled must be returned to Mrs. Hutchins, unwrapped and unsealed, ready for inspection.
6. The box must not weigh over two pounds and fifteen ounces and must be in the hands of the Red Cross not later than November 19th.
7. The list of articles which cannot be sent is given below:

The following is a list of articles barred by Post Office regulations:

1. All spirituous, vinous, malted, fermented or other intoxicating liquors.
2. All kinds of poison and all articles and compositions containing poison.
3. Explosives of all kinds.
4. Inflammable materials, including friction matches.
5. Infernal machines, and mechanical, chemical or other devices of compositions which may ignite or explode.
6. Liquids or liquefiable articles, fragile articles and other admissible matter when not packed in accordance with the regulations of the Postal Laws and Regulations.
7. All other articles which may kill, or in any wise hurt, harm, or injure another, or damage or deface or otherwise injure the mails or other property.

Nothing should go in a Christmas Parcel which will not keep fresh from the time of the packing until Christmas.

Dried fruits and other food products should be packed in small tin or wooden boxes, one-quarter to one-half pound size.

Hard candy, including chocolate, would probably be safe in tin foil or heavy cardboard, but no soft chocolates nor anything that could possibly be crushed should be used, as the remaining contents of the package might be spoiled thereby.

Anyone desiring gauze masks may obtain the same by coming to the Red Cross workers. Telephone Miss Hinch or Miss Mason and they will see that you are provided with masks.

At the Red Cross meeting held Tuesday afternoon, Oct. 22, the following officers were elected:

Chairman—Mrs. E. E. Whitney.
Vice-Chairman—Mrs. Davis Lovejoy.
Secretary—Mrs. Harry Jordan.

Knitting yarn is expected in soon.

PRACTICAL PATRIOTISM

Of course it has been generally known that Mr. Van was doing valuable work in food conservation. But the full measure and quality of his service are certainly more fully realized since seeing his most attractive window display. If that is the sort of thing he is teaching the young people of the country, coming generations will rise up to bless his name—the long and the short of it. Some of us laggards who, to our shame, have been too busy and tired to do more than the smallest limit which a moderately awakened conscience would allow, regret that his exhibit had not been made earlier when our enthusiasm could have been translated into action. The best we can do now is to preserve our emotions till another summer. If the flavor of Greece Van's wonderful barbaric marmalade can be kept in memory till next spring when rhubarb may be had for the asking, the fact that oranges have jumped over the moon will not be as grievous, for it is every bit as delicious as orange marmalade ever was.

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(Contributed.)

WANTED

A girl or woman to learn to run a typewriter, also a boy to learn the printer's trade. Apply at

CITIZEN OFFICE,
Bethel, Maine.

GOULD'S ACADEMY

Ray Parker and George Thomas were at Newry Corner, Sunday.

Thursday, Oct. 17, Thomas Laughlin went to his home in Winthrop.

Mr. and Mrs. Hanson were in Mechanic Falls a few days last week.

George Thomas and Clifford Fowler returned to Holden Hall on Saturday.

Ruth Wheeler will not return to Holden Hall as her parents are back in town for the winter.

The furnace, radiators and plumbing at Holden Hall were thoroughly overhauled on Monday.

William Driscoll has been clerking in Russell's store this week while Frank Whitman was having a vacation.

Plans had been made for reopening the Academy on Monday, Oct. 21, but the Board of Health ordered continued closing.

On Friday, October 11, the students and teachers at Holden Hall, also Prof. Hanson and family enjoyed a trip to Mt. Abram.

On Tuesday, Mr. Pollard, Miss Pratt and Miss Howe with Ray Parker as chauffeur motored to Mr. Pollard's camp in Harrison.

On Saturday afternoon Mr. Pollard, Mrs. Tuell, Miss Whitman, Miss Howe, Miss Pratt, with Ray Parker, chauffeur, celebrated the end of the enforced vacation with a trip to Sunflower Farm, in Hanover.

Thursday about twenty Academy girls enjoyed a picnic at Sunset Lodge.

After the noon lunch various sports were participated in by the girls providing much amusement. Margaret Van won the sack race, Ruth Wheeler and Bernice Keniston the three-legged race and Arlene Howe the potato race. Owning to the kindness of Mr. Harry Jordan and Dr. Wright the girls all rode to the Russell cottage.

Mr. Jordan was kind enough to supply them with a sack of apples. An effort was made to reach every Academy girl around the village with an invitation. The following were able to accept: Arlene Howe, Vivian Jackson, Vivian Knight, Marion Keniston, Bernice Keniston, Marion Hutchins, Bernice Keddy, Margaret Hanson, Margaret Vandenberg, Elsie Ann, Ruth Wheeler, Muriel Knight, Clara Mason, Mary Gorman, Alice Brown, Cleo Sweet, Hazel Herrick, Esther Tyler, Miss Howe, Miss Pratt.

ANOTHER FRENCH ORPHAN

Mr. Julius P. Skillings has received the following letter from the mother of his French orphan. He suggests that it be published as it is written rather than a translation. In the letter, he says truly, "Much of its really charming style and naive style, therefore, he lost." The accents are necessarily left to the imagination.

Cheley le 4 Septembre 1918
Monseigneur Julius,

C'est de tout mon coeur que je viens vous remercier de la bonte et generosite que vous avez tombee sur Susanne, votre protegee petite orpheline de guerre. Son papa est mort pour la France le 16 Juillet 1916 dans la Somme. Susanne a 7 ans et est la demoiselle d'un enfant; elle a deux petites sœurs, Henriette et Germaine seules.

Son petit frere Henri Couplu, un charmant petit garçon, le seul que j'avais avec mes trois filles, est mort d'une empoisonnement par le mal de l'estomac le 10 Mars.

Me seule consolation est donc mes trois fillettes apres avoir perdu un mari et également aussi un frere en 1914, mort lui aussi au debut de la guerre pour la France.

Je vais vous envoyer aussitot que je l'aurai une photographie de votre petite Susanne car depuis les terribles bombardements que nous avons eus et jours mes fillettes sont chez leurs grands mere et la compagnie a sans de danger pour les menacées.

Recevez, Monseigneur Julius, avec les sincerites remerciements d'une mere de famille tout mon coeur et ma profonde reconnaissance pour votre bonte.

Mes respectueuses salutations
Mme. Lucie Couplu
3 N. du Des d'Amers
a Cheley, Seine

NOTICE

Have your winter apples delivered before cold weather. We can supply Baldwin, Ben Davis, Tolman Sweet and Russets, in either full barrels or mixed lots.

S. P. DAVIS & SON,
Newry, Maine.

LIBERTY LOAN NOTES

The results of the Liberty Loan Campaign in Bethel are very gratifying to those who had the work in hand and they wish to take this opportunity to thank any one who in any way assisted toward this work.

Bethel subscribed \$103,200, the number of subscribers being 190, as against a quota of \$52,500.00. Already plans are under way for another Loan sometime in March or April of next year, and you should plan for this from now on, so that you may be ready to subscribe at that time. Bethel must subscribe to these Loans as our soldiers fight, to the utmost. She has reason to be proud of her record thus far. Plan to "carry on" that she may have reason to continue to do so.

Chairman Liberty Loan Com.

Mrs. Martin L. Griffin, chairman of Northern Oxford County, under the Maine Woman's Liberty Loan Committee, makes the following report of subscriptions pledged to the "Fighting Fourth" Loan.

Town Chairman Amt. Sub.
Bethel, Mrs. Eva L. Newton, \$18,400

Byron, Mrs. E. G. Knapp, 5,830
Canton, Mrs. G. L. Wadlin, 17,450

Dixfield, Miss Blandine Sturtivant, 4,700
Hanover, Miss Blanche Russell, 3,850

Mexico, Mrs. B. W. Goodwin, 3,100
Newry, Mrs. E. Perley Flint, 950

Peru, Miss Helen Plinkham, 400
Roxbury, Mrs. John Reed, 1,450

Rumford Ctr., Mrs. B. D. Stratton, 6,000
Rumford Pt., Mrs. J. F. Martin, 5,830

Rumford Falls, Mrs. D. C. York, 18,000

\$87,905

FRANK M. STEVENS

In the passing out of Frank M. Stevens on Oct. 10th from pneumonia Portland lost one of her well known and best liked young men. Mr. Stevens was born in Portland, May 8, 1883, the son of the late John F. and Dora G. Stevens, the latter having passed away when Frank was a young boy.

Mr. Stevens attended the public schools, also Deering High School, leaving in his second year to work for the New England Telephone and Telegraph Company, by whom he was employed for 12 years, a great part of the time being located in Lewiston. When he was transferred to Portland he was construction foreman, being a very efficient man in the position.

After leaving the Telephone Company he entered the Police Department of Portland. He served on the police boat for two summers and covered several beats, the last one being at Morrill's Corner. He was with the police department for nearly five years until last February he gave up his duties on account of poor health. He resigned on July 1st. Partly regaining his health he and his brother entered the grocery business at 110 Veranda street, in which he was very successful.

He was taken sick with influenza, but as his health was not of the best it developed into pneumonia. He tried to battle bravely with it, but after a week's illness he succumbed. He leaves to mourn his loss a wife, who was Emma J. Thurston of Bethel to whom he was married about 15 years ago, two daughters, Glenn Lois aged 12 and Doris Josephine, aged 5, a sister Bertha, a graduate nurse, and who nursed him through his sickness, two brothers, Harry who is in the service, but who was able to be with him in his last few days and with whom he was associated in business and a brother Charles of Portland and a stepmother and sister. He lost a brother Fred eight years ago. Interment was at Evergreen cemetery and the many beautiful floral offerings attested to the fact of his wide circle of friends.

He was a member of the Masons and the Elks.

All the past months of poor health and through his last sickness he bore it with good cheer, always looking on the bright side. His love of home and family was a great factor in his life and there he could be found, a good father and husband, always glad to welcome his many friends. In daily business life he met many who were glad to call him friend, and to whom he extended the hand of good fellowship. In his duties as police officer he came in contact with cases that required tact and kindness and these people never found him wanting and many still bear his cheery word and welcome smile.

And another side of his character, one with which the public generally was never very familiar, was that of his charity towards others who were not as fortunate as himself. Never asking how or why misfortune had come to them, he would step in and

lead a hand, giving liberally of what ever he had, doing it unobtrusively so none would know.

He will be missed by many in all walks of life who were proud to call him friend.—Sunday Telegram.

OXFORD COUNTY DRAFT NOTES

Twenty-eight men summoned under the October call will report at South Paris on Wednesday, the 23rd, and will leave for Fort Williams, Portland, on the 24th. The names of this contingent were given last week.

The following from the September registration list have been ordered to appear at South Paris for physical examination on Friday and Saturday of this week:

Henry Lester Parker, Buckfield.
Lindsay Harold Parker, Buckfield.
Henry Franklin Warren, Buckfield.
Lionel Jefferson Russell, Buckfield.
Harry Thomas Hall, Buckfield.
Josiah Grant Keene, Buckfield.
Harrie William Hart, Wilson's Mills.
William Alfred Cobb, Wilson's Mills.
Arthur Warren Boyle, West Sumner.
Arthur Andrew Merrill, East Sumner.
Lovell Norwood Chandler, West Sumner.

Willie Morton Mason, West Paris.
Arthur Lee Buck, Bryant's Pond.
George Ellsworth Knight, Bryant's Pond R. F. D.

Archibald Harvey Farnum, Bryant's Pond R. F. D.

Earl Albertie Buck, Bryant's Pond R. F. D.

Ralph Wedgewood Chase, Bryant's Pond R. F. D.

Harold Eugene Ring, Bryant's Pond R. F. D.

Rupert Clyde Dunham, Bryant's Pond R. F. D.

Willie Edgar Morgan, Bryant's Pond.
Allen Ceylon McKennie, Bethel R. F. D.

Geoff Erwin Brantette, Oxford.
Leon Alfred Martin, West Minot.
Floyd Llewellyn Wardwell, Oxford.
George Emory Hatstat, Wolechville.
John Francis Burns, Oxford.

Lawrence Millard Rowe, Oxford.
Emory Harold McAllister, Oxford.
Leslie Malory Pike, Oxford.
Albert Earle Kay, Oxford.

Charles Dexter Billings, Norway R. F. D.

Arthur Dana Keene, Oxford.

The following have been ordered to Rumford for examination on the same dates:

Collett Edward Britton, Rumford.
Percy Frank Sweetser, Rumford.
Evelyn Olla Wyman, Rumford.
John James Kelley, Rumford.

Amedeo Assetta, Rumford.
Frederick John Boyles, Rumford.
Albert Edward Reeds, Rumford.
Ferneel Allegrial, Rumford.
Frederico Angelo, Rumford.

Earl Stetson Glover, Rumford Point.
James Allison, Rumford.
Warren Gardner White, Mexico.
Cyrus Clark Morse, Hanover.

William Martin Eastman, Andover.
Everett Kendall Foster, Dixfield.
Charles Noble Brown, Dixfield.
Chester Forest Howe, Hanover.
Charles Maurice Easter, Dixfield.

George Merion Jones, Dixfield.
Harland Granville Child, Dixfield.
Frank Monroe Dill, North Jay.
Vernon Warren Staples, Dixfield.
Harry Daniel Ford, East Dixfield.

Floyd Lyon Holman, Dixfield.
Henry Holman Harlow, Dixfield.
Harrie Selby Holman, Dixfield.
William Fred Bird, Dixfield.

Bert Alton Ford, East Dixfield.
Elisha Carroll Berry, Dixfield.
Ray Elwyn Philbrick, Frye.
Ellery Ellsworth Poland, Roxbury.
Joseph Wilrose Touchette, Roxbury.

George Oren Burgess, Frye.
Lloyd Greenleaf Dean, Byron.

MISS AMELIA J. GROVEN

Miss Amelia J. Grover, a descendant of one of Bethel's old families, died at the home of Arthur Duxton in Skowhegan last Friday.

Miss Grover was the daughter of St. Las and Susan Blanchard Grover and was born in Bethel, March 15, 1837, and lived in Bethel until a year and a half ago when she moved to Skowhegan with the family of Arthur Duxton with whom she has made her home for many years.

For the last six months she has fallen rapidly, finally resulting in a shock from which she did not recover.

The funeral was held in Skowhegan on Saturday and the remains were brought to Bethel and buried in the Skowhegan Mill cemetery, Sunday morning, where committal services were held with Rev. W. C. Curtis officiating.

I wish to express my sincere thanks to my friends, who in so many ways expressed their sympathy for me in great sorrow, also I would thank all, who so kindly contributed to the lovely floral tributes, and arranged them so beautifully.

RAY B. YORK.

WANT COLUMN.

Put your Want and Sale notices here and they will be read in 3,000 Oxford County homes—4 lines, 1 week, 25c. 3 weeks 50c.

SHOES

All kinds and styles of shoes from infant's to heavy work shoes.

Rubbers and lumbermen's outfits in all the best makes.

Gent's light dress and heavy stockings.

Gent's Work Gloves,
Ladies' Fall and Winter Gloves,
Men's Mackinaws,
Men's lined Coats and heavy Warm Vests.

Cotton Gloves by the pair or doz.

YOUNG'S

Phone 14-4

PICTURE MOULDING

A new line of picture mouldings at prices that are right. Bring in your pictures. Work guaranteed.

ALANSON TYLER,
7-11-5t, Spring St., Bethel, Me.

WANTED

Men to cut 4 foot spruce and fir pulp wood at the stump. Good chance and a good price.

M. L. THURSTON,
8-29-12 Bethel, Maine.

WOOD SAWING

We are prepared to saw your stove wood. See Mr. Harlow at Bethel Inn.

FOR SALE

I pair young Morgan mares, weight 1,500 lbs. each. Fancy drivers and good workers in any spot or place. Sound and fearless; one due to foal Aug. 15th next. Will be sold at a bargain if taken before Nov. 1st.

L. E. COLLE,
R. F. D. 1, (East) Bethel, Me.
10-17-21.

FOR SALE

One ton Cadillac truck with 9 ft. hardwood body. Engine in No. 1 shape. Tires in nice shape, two new ones. It's a bargain at \$600.

I. A. DAVIS ESTATE,
10-24-21, La. E. Davis, Newry.

NOTICE

Beginning Monday, October 23, our garage will close evenings at 6 o'clock.

HERBICK BROS. CO.,
10-24-21 Bethel, Maine.

WANTED

Dowel bucker for Bemis mill. Piece work and good pay. Steady employment.

C. B. CUMMINGS & SONS CO.,
10-24-21, Bemis, Maine.

WANTED

Barred Plymouth Rock pullets. State weight and price.

F. R. MERRILL,
Bethel, Maine.

FOR SALE

Pigs from 5 to 6 weeks old.

R. A. Frank,
10-10-21, R. F. D. 1, Bethel, Me.

IMPORTANT NOTICE

Owing to the appearance of a case of the Spanish Influenza in town—it seems best to stop all public gatherings in the schools, churches or elsewhere and to impress upon the people the necessity for caution.

People should not leave town unless it is absolutely necessary and under no conditions should we tolerate the presence of those from neighboring towns where the epidemic is raging. Stay at Home. Avoid Public Gatherings. Keep Well.

I. H. Wight,
Chairman Board of Health.

CARD OF THANKS

I wish to express my sincere thanks to my friends, who in so many ways expressed their sympathy for me in great sorrow, also I would thank all, who so kindly contributed to the lovely floral tributes, and arranged them so beautifully.

RAY B. YORK.

1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 2679, 26

THE HOME CIRCLE

Pleasant Reveries—A Column Dedicated to Tired Mothers as they join the Home Circle at Evening Tide.

WAE TIME RECIPES

Prepared by Prof. Frances R. Freeman, Home Economics Director, United States Food Administration, Orono, Maine

In the following recipes, let it be understood that baking, steaming, or cooking in boiling water with the skins on, is the preparatory step to any of the more complicated processes. If the skins are imperfect and paring is necessary, do not let the potatoes soak, but plunge them immediately into boiling water.

Left-over potatoes may be used successfully in the recipes that are indicated by an asterisk (*).

Baked Potatoes

Select potatoes of uniform size; wash them with a vegetable brush; place them on the grate in a hot oven; and bake them for forty-five minutes or until soft. Crack the skin in order to let out the steam which otherwise would condense and cause sogginess.

Stuffed Potatoes

Cut baked potatoes in half, remove the pulp, mash it, add enough milk for the usual consistency of mashed potatoes, and season with fat, salt, and pepper. Fill the cases with this mixture, brush with milk, and bake for eight or ten minutes in a hot oven. Potatoes may be stuffed in the morning and heated at noon or in the evening for dinner.

Variations.—To the mashed potatoes, before the cases are filled, may be added one or a combination of the following:

- a.—Grated cheese (½ cupful to 3 medium-sized potatoes).
- b.—Chopped meat (½ cupful to 3 medium-sized potatoes).

Scalloped Potatoes

Remove the skin from boiled potatoes and cut in slices one-fourth inch thick. Arrange the sliced potatoes in layers in a baking dish, covering each layer with white sauce (recipe below). Sprinkle the top with crumbs and bake for about twenty minutes.

Raw potatoes may be used, the loss being minimized by careful paring. In this case, sprinkle each layer with flour, fat, pepper, salt, and lastly pour in just enough milk to be seen through the top layer. Bake for about an hour, or until the potatoes are tender.

Variations.—Add in layers: a. Hard-cooked egg, sliced. b. Grated cheese. c. Mashed meat.

White Sauce

- 2 tablespoonfuls fat
- 2 tablespoonfuls flour
- ½ teaspoonful salt, pepper
- 1 cupful milk

Melt the fat, remove it from the fire, add the flour, the salt, and the pepper, and stir the mixture until smooth. Replace the mixture on the fire, add the milk, and stir the sauce until it thickens. Cook five minutes directly over the fire, stirring it constantly.

Potatoes Cooked in Boiling Water or Steam

Boiled Potatoes

Select potatoes of uniform size; wash them with a brush; and plunge them into boiling salted water (1 teaspoonful salt to 1 quart water). Cook them with the cover of kettle ajar, until tender.

from twenty to thirty minutes. Drain the potatoes; remove the skins; dress the potatoes with butter if desired; and serve them immediately. If it is necessary for the potatoes to stand a few minutes before being served, cover them with a cloth, not a lid, in order that the steam as it condenses may be absorbed by the cloth and not returned to the potatoes to make them soggy. This is the reason for serving potatoes in an uncovered dish.

Variations.—a. Add white sauce.

Steamed Potatoes

Prepare the potatoes as for boiling. Place them in a steamer, cover tightly, and steam for about thirty minutes, or until tender. Serve them in the same way as boiled potatoes.

Diced Potatoes

Cut cooked potatoes in dice of uniform size; season, and sprinkle them with chopped parsley.

Variations.—These variations may also be used for diced cooked potatoes:

- a.—Creamed*: Add white sauce.
- b.—Au gratin*: Put creamed potatoes into an oiled baking dish; cover the top with oiled bread crumbs. Bake until brown.

c.—Delmonico*: Arrange creamed potatoes and grated cheese in alternate layers in a baking dish. Cover the top of the dish with oiled bread crumbs, and bake until they are brown.

Riced Potatoes

Force cooked potatoes through a ricer or a coarse strainer into a hot vegetable dish. Avoid rehandling in order to keep the potatoes light and attractive in appearance.

Variations.—Brown in a buttered baking dish in the oven.

Mashed Potatoes

Thoroughly mash cooked potatoes. Add four tablespoonfuls of hot milk, one tablespoonful of butter, and a little salt and pepper, to each pint of potatoes. Beat the mixture with a fork until light and pile it lightly in a hot dish.

Variations.—a.—Cakes*: Shape mashed potatoes into small cakes. Brown them in a frying pan in a small amount of hot fat.

b.—Puff*: Add beaten whites of eggs (2 eggs to 6 medium sized potatoes). Pile the mixture lightly in a baking dish, and bake in the oven until it puffs and browns. The yolks of the eggs and grated cheese also may be added.

c.—Croquettes*: Add a little chopped parsley and the yolk of an egg (1 yolk to 6 medium-sized potatoes). Shape this mixture into balls; roll them in bread crumbs, beaten egg, and crumbs again. Bake in the oven.

d.—Croquettes en surprise*: Use the recipe given for croquettes, fill the center of the balls with peas or minced chicken.

Potato Soup

- 2 cupfuls hot rice or mashed potatoes
- 1 quart milk
- 3 slices onion
- 3 tablespoonfuls fat
- 2 tablespoonfuls flour
- 1½ teaspoonfuls salt
- Colony salt
- Pepper
- Cayenne

Scald the milk with the onion; remove the onion; add the milk slowly to the potatoes. Melt the fat; add to it the dry ingredients; stir the mixture until it is well blended. Add this to the liquid mixture, stirring constantly, and boil the soup for one minute. Strain it if necessary, and serve.

Meat Loaf

Beef or mashed potatoes may be very satisfactorily substituted for part or all of the bread crumbs generally used in making a meat loaf.

Roasted Potatoes

Franciscan Potatoes

Parboil potatoes for ten minutes. Remove the skins and place the potatoes on a roasting rack with meat. Bake until the potatoes are soft, or for about forty minutes, basting them occasionally.

Sliced Potatoes

Prepare potatoes as for Franciscan. Cut them in one-fourth inch slices, and sprinkle with a little flour. Put them into a pan containing a small amount of hot fat, and cook them in an oven until evenly browned.

The Substitution of Mashed Potatoes For Part of Flour

In the following recipes the best results are obtained by use of freshly cooked potatoes that have been forced through a fine strainer, which makes them more easily blended with the other ingredients than mashed or riced potatoes although these may be used. Cold left-over potatoes may be used but they cannot be mixed with the other ingredients so thoroughly, nor is the flavor as pleasing as when freshly cooked potatoes are used.

Miscell

- 1 cupful potatoes
- 1 cupful flour
- 4 teaspoonfuls baking powder
- ½ teaspoonful salt

SAVE YOURSELF FROM INFLUENZA

If you are "run down" or out of condition, if sluggish bowels have allowed poisonous impurities to accumulate in your system you are certain to suffer severely with the grip. Dr. True's Elixir, the famous household remedy of 67 years' reputation, will ward off the grip entirely or make an attack light and easily thrown off. Why? Because Dr. True's Elixir is a vegetable tonic that puts the system in good condition, prevents and relieves constipation, stimulates the appetite and strengthens the digestive powers. It can do no harm because it contains no mineral drugs. All purely vegetable. A tonic—not a stimulant. No reaction. Ask your druggist for it, or write Dr. J. F. True & Co., Auburn, Me.—Advertisement.

2 tablespoonfuls fat
Milk, about ½ cupful
Sift the dry ingredients. Add these to the potatoes, mixing with a knife.

Work the fat into this mixture lightly. Add gradually enough milk to make a soft dough. Toss the dough out on a floured board, pat and roll it lightly to one-half inch in thickness. Cut it into shapes with a biscuit cutter. Place the biscuits on greased pans and bake for from twelve to fifteen minutes in a hot oven.

Muffins

- 4 tablespoonfuls fat
- 4 tablespoonfuls sugar
- 1 egg
- 1 cupful potatoes
- 1 cupful flour
- 4 tablespoonfuls baking powder
- Salt
- 1 cupful milk

Cream the fat and the sugar; add the egg which has been well beaten, then the potatoes; and mix these ingredients thoroughly. Sift the flour, the baking powder, and the salt together, and add them and the milk to the mixture alternately. Bake the muffins in greased gem-pans for from twenty-five to thirty minutes.

Rolls

- 2 cupfuls potatoes
- 1 tablespoonful fat
- 1 tablespoonful sugar
- 1 egg
- 1 cupful milk
- Yeast
- Flour

To the hot potatoes add the lard, the sugar, and the salt. When the mixture is cool, add the egg and the milk in which the yeast cake has been dissolved. Beat the mixture well; then mix in enough flour to make a soft dough. Put the dough to rise in a greased bowl. When light, turn it out on a floured board and roll it into a sheet one-half inch thick. Cut it into shapes with a biscuit cutter, brush with melted fat, and fold them over like Parker House rolls. Place the rolls on a greased pan; let them rise; and bake them in a quick oven.

BUCKFIELD

The Atkinson boy, who accidentally shot himself in the arm Thursday evening and was taken to the C. M. G. Hospital in Lewiston, is at home and reported to be doing well. The arm will probably be saved.

Schools in town opened Monday after being closed two weeks on account of influenza. Church services were held Sunday, Rev. W. M. Davis preaching.

Buckfield subscribed \$20,250 to the Fourth Loan, the quota was \$14,400. Receipts have been placed in the post office for cherry stones, pits of all kinds and tin foil. Small contributions gratefully received.

The Woman's Liberty Loan Committee report as follows: Mrs. A. L. Newell sold from office \$6,500; Miss Helen DeCoster sold \$4,650; Mrs. P. B. Dana sold \$3,100; Mrs. L. M. Irish sold \$2,800; Mrs. J. C. Withington sold \$2,550. Total sales \$19,400. The weekly sales for the three weeks were as follows: week ending Oct. 5, \$14,450, which was just over the quota; week ending Oct. 12, \$2,400, and week ending Oct. 19, \$2,550. Total as above, \$19,400. Total number of subscribers, 125.

Frank L. Warren is able to be out again after being confined to the house several weeks by illness.

A. L. Newton was called to Andover last week by the death of his brother, H. C. Prince of Madison and Mrs. Hett Drommond of Waterville with her daughter, Mrs. Beach, were over Sunday guests of Mrs. Eunice Prince.

H. A. Irish and wife have been in Buckfield several days on account of the illness of Mr. and Mrs. Lewis Irish.

Mr. and Mrs. Everett H. Jewell of Portland were calling on friends here Saturday afternoon.

Mrs. Costella Fletcher of Auburn has been a guest of relatives at her former home in Canton.

Mrs. Charles Small and children, Carl and Marguerite, are ill.

Mrs. Iola Ellis and daughter, Edith, of Dixfield have been guests of relatives in town.

Mrs. C. E. Richardson has returned from several weeks' visit in Massachusetts.

Gay Boothby has been on the sick list.

Andrew Peare of Rumford has been a guest of Arthur Chamberlain and

CANTON

Theon Harvey Woodward of Canton passed away at a naval training camp at Gulfport, Miss., Tuesday, after a few days' illness of pneumonia. His case has been critical for several days and telegrams have been received each day by the family. Mr. Woodward was born at Kezar Falls and was 23 years of age. He is the only son of Frank B. Woodward and Ethel Clay Woodward, who moved to Canton from Laconia, N. H., about four years ago. On the 16th of June, 1917, he married Miss Mary Kelley of Bath. They have a dear little son, Homer Clay. Besides his parents, wife and little son, he is survived by three sisters, Ora, Elva and Evelyn Woodward. Mr. Woodward enlisted in the navy and went to a training camp August 10th, together with two other Canton young men, J. Clyde Bicknell and Charles A. Ray. He was one of Canton's esteemed young men and popular among his associates. He was talented in music and was a member of a male quartet which furnished music for many social affairs. He was an honored member of Anasaguntlook Lodge, No. 32, I. O. O. F., and of Pocomah Rebekah Lodge, No. 28, of Canton. During his residence in Laconia, N. H. he was a member of the Grange. His family have the sympathy of a large circle of friends in their bereavement.

Mrs. Lucy Etta Spaulding passed away Wednesday, at the home of her daughter, Mrs. Frank W. Morse, after several years of frail health. She was the widow of Lewis Blabie Spaulding of Sumner. Mrs. Spaulding was born in Stillwater, June 27, 1853, the daughter of Enos Sawyer and Frances Scribner Sawyer, to whom were born thirteen children, seven of whom are living, namely: Edwin E. Sawyer of Texas; Ellsah Sawyer of New Boston, Mass.; Elmon Sawyer of Oldtown; Lester Sawyer of LaGrange; Enos Sawyer, Jr., of Maxfield; Mrs. Clara Smart and Mrs. Harry Smart of Bangor. In June, 1871, she was united in marriage to Lewis D. Spaulding of Sumner, who passed away in Canton in June, 1913. They had two daughters, Amorilla, the wife of Dr. F. W. Morse, with whom she has made her home for several years, and Lida, the wife of Frederick Schaffer of Naugatuck, Conn. She is also survived by two grandchildren, Waldron L. and Dorothy Morse, of Canton. Mrs. Spaulding had many friends in Canton and other towns who sympathize with the sorrowing family. The funeral was held at the home, Saturday, the Episcopal service by Rev. W. M. Davis of Buckfield being very impressive. The floral offerings were beautiful and in great abundance. The funeral was private and on account of illness few relatives were present. The interment was at the cemetery at Sumner near her old home.

Miss Clytie DeCoster has been a guest of Mrs. Monroe Peabody of Dixfield.

Mr. and Mrs. Enosh Markham and two children of Norridgewock are guests of relatives in town.

Mrs. William Robinson is ill.

Albert Hafter has received his call to serve his country and expects to leave Oct. 24th. He is a son of Mrs. Raymond Witham of Gilbertville.

Miss Mary Coburn, who has been assisting at the home of Mrs. Conant of the Point, is home for a time. Miss Martha Paine, who has been ill, being considerably better.

Will Hayden is home until the 28th, when he will re-open his school at Springfield, which was closed on account of the epidemic.

Herman Tirrell has been moved to the home of Mrs. Mary Reed, where he is being cared for. He is improving in health daily.

Mr. and Mrs. Harold Bryant are receiving congratulations on the birth of a daughter, Oct. 14. Her mother, Mrs. Randall, is caring for mother and child.

Miss Ethel Cousins of Lincoln, Mass., is a guest of Mr. and Mrs. Abram G. Marston.

During Thursday night an inch of snow fell.

Miss Eva Reed is employed in Auburn at the home of Dr. Barrell.

Mrs. Alma Toole has been visiting relatives in North Tuxbury.

Miss Clara Barrows is in Norridgewock for the sick ones.

The funeral of Kenneth Morrow, who passed away at his home at Gilbertville of pneumonia, was held Wednesday.

Rev. Mr. Abbott of Livermore Falls officiating. The floral tributes were very pretty and included an offering from the little friends of the deceased. The interment was at Pine woods cemetery. Among the out of town relatives was an uncle, Chester Morrow, of Camp Devers.

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Mrs. Elia May Henry, wife of Chas. Henry of Lewiston, formerly of Can-

BLUE STORES

The Early Bird Means More Than Usual

Why? Read This Ad

In the past we have always advised early buying because of the larger variety to select from.

Now we say buy early for quality and price.

In previous years we never bragged in our ads about goods carried over. We do now because quality is better and prices lower than present prices. We have many goods in our stores bought six months to one year ago.

It's to Your Advantage to Buy Them.

If it is the late styles you want and quality is second consideration we have the New Winter Styles of Suits, Overcoats, Sweaters, Mackinaws, Furnishings.

WE ARE WAITING FOR YOU.

F. H. NOYES CO.

NORWAY

2 Stores

SOUTH PARIS

Bargains

IN

Women's Button Boots

We have a lot of women's button boots, which are being sold at bargain prices.

LOT NO. 1.

200 Pairs. A mixed lot Patent Leather, Gun Metal and Vici Kid. These boots would cost to-day 6.00 and 6.50 Our price now is \$4.00.

LOT NO. 2.

150 Pairs of Gun Metal, button, worth 4.50. Our price now is \$3.00. It is a good time to buy shoes now, they will be higher.

E. N. SWETT SHOE CO.

OPERA HOUSE BLOCK, TELEPHONE 38-2

NORWAY,

MAINE

We pay postage on all mail orders.

Are you saving

To help win the War?

Buy U. S. Treasury Thrift Stamps at 25c. Each stamp is part-payment toward a \$5.00 Government bond (the "War Savings Stamp") bearing 4 per cent interest compounded quarterly.

Ask your Postmaster

Inserted through courtesy of Ira C. Jordan.

THIS WOMAN SAVED FROM AN OPERATION

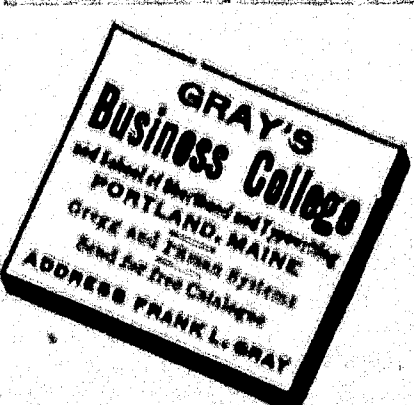
By taking Lydia E. Pinkham's Vegetable Compound, One of Thousands of Such Cases.

Black River Falls, Wis.—"As Lydia E. Pinkham's Vegetable Compound saved me from an operation, I cannot say enough in praise of it. I suffered from organic troubles and my side hurt me so I could hardly be up from my bed, and I was unable to do my housework. I had the best doctors in Eau Claire and they wanted me to have an operation, but Lydia E. Pinkham's Vegetable Compound cured me so I did not need the operation, and I am telling all my friends about it."—Mrs. A. W. Burzen, Black River Falls, Wis.

It is just such experiences as that of Mrs. Dinger that has made this famous root and herb remedy a household word from ocean to ocean. Any woman who suffers from inflammation, ulceration, displacements, backache, nervousness, irregularities or "the blues" should not rest until she has given it a trial, and for special advice write Lydia E. Pinkham Medicine Co., Lynn, Mass.

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POEMS WORTH READING

Autumn, receding, throws aside
Her robe of many a varied dye,
And Winter in majestic pride
Advances in the lowering sky.
The labrets in his granary store
The golden sheaves all safe from
The cold winds of the north.

FIVE CROSSES
A few years ago we didn't think much,
About crosses of any old kind;
In the old shallow life with no struggle
Or strife,
A cross was a hard thing to find.
Forage the most frequent of all long
ago.
Was not without glitter or gloss;
That a cross handed out to his pal who
was perished,
And known as the old Double Cross.

There was also the order we handed to
him
Whose brow was constructed of stone,
Who threw the old ball game by pull-
ing a Merkle.
Perhaps better known as a boxer;
And the token he got as he turned in
his coat,
Was handed to him by the boss—
A real little thing all solid and sleek,
And known as the Iron Cross.

And then came the war with its big
decorations,
For men who had fought a good
fight,
And all these medals were good things
to have,
When awarded for valor and might.
But out of their number one stands all
alone,
Along with the dress and the dress,
Awarded for killing of women and
children,
And known as the Hun's Iron Cross.

And there is the emblem awarded to
him,
Who died over there in the battle;
Perhaps it's surrounded by the hat or
cap,
And accoutrements—no more to rat-
tle
A memento to him who gave all,
And now lies asleep with the moss;
A fitting award for the Great Sacrifice,
The soldier boy's own Wooden Cross.

But out of the fight as it rages and
rages,
A bell ringing rampant on earth;
There comes up ahead for the living
and dead,
A vision we've seen since our birth,
Lurking or all through we stand or we
fall,
To follow our nation's fate,
And trust all to him who gave up his
life,
And left us his wonderful cross.

THE SKY-OUT
They put him up high to be close to the
sky,
And about down the rocky places,
He was just a young kid and yet what
he did,
He had to do with his brains.

Way up near the stars where the angels
turned his back,
And children get into his eyes;
It wasn't much fun on the long weary
way,
With the wind and the rain sailing
by.

But he stood to the job like a good
little guy,
Though he suffered a lot in the end,
And we, long below, perhaps didn't
know,
The kid wasn't twenty years old.

But when on the beam he sighted the
glare,
Of a periscope breaking the sea,
He was told to "shoot"—No, he
wasn't to shoot,
And I guess that he saved you and
me.

For he kept after Fritz and his
kind,
And sent him to hell in a jiffy;
While we down below perhaps didn't
know,
They were the who was saving our
skins.

So we stand to him for his good
deeds.

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SOUTH PARIS

Four large electric lights have been
set in the large posts at the sides of
the new cement steps to the court house
entrance. The lights are very attrac-
tive, being large white globes, set on
top of a tall iron pedestal.

Rev. C. Wellington Rogers was called
to Gray, Friday, one of his former pas-
torates, to attend a funeral.

Miss Ruth Brown has gone to her
home in Brewer, as the schools did not
open on Monday.

Mr. and Mrs. Leslie Mason left here
Thursday evening by auto for Portland.
Friday they motored to Worcester,
Mass., to spend the week end with Mr.
Mason's son, Donald, who is attending
school there.

Miss Madeline Pride and Mrs. Lon-
an Briggs motored to Wilton, Sunday,
where they were guests of Mrs. Briggs'
grandson, Mr. Harold Briggs, and fam-
ily, formerly of South Paris.

Mrs. Maude Davee and Mrs. Wins-
low have received word that their sons,
Rae Newton and Claude Winslow, have
landed safely overseas.

Miss Mildred Maxin has been called
home from Gorham Normal School on
account of the illness of her mother,
Mrs. Maxin.

Percy Walker is spending a few days
on country, on a hunting trip.

Graydon Martin of Lewiston was
Mrs. Harry Olden of Auburn is
here, caring for her mother, Mrs. Ella
Hippley, who is ill with influenza.

Mr. William P. Morton gave the
girls of the Acadian Quartette an outing
on Sunday, motoring to Bethel and oth-
er places. Those in the party were:
Misses Gladys Hatch, Evelyn Wight,
Louise Silver, Emma West and Mr. and
Mrs. William P. Morton.

Mrs. Laura Burke and her mother,
Mrs. B. P. Adkins, have returned from
Kittery, where Mrs. Burke has been
ill. She is much improved.

Mrs. Grace Brown and son, Billy, re-
turned to their home in Portland, Sat-
urday, after spending several weeks
with her people, Mr. and Mrs. J. Harry
Stuart.

William Wheeler is getting over his
surgical operation very well and able
to sit up a very little now.

Mrs. Martha Duette left here Friday
morning to spend the week end with
friends in Portland.

Mrs. Charles Newell and her daugh-
ter, Mrs. John Hall, have packed their
household goods here in readiness to
move to Raza, where Mr. Newell has
employment.

Tom Mahern of Lewiston was in town
Friday on account of the illness of his
brother, Will Mahern, who is very ill
with pneumonia.

Mrs. Joseph Currier returned to her
home in Stratford, N. H., Saturday
after spending several days here caring
for her son and wife, who have both
been ill, both Mr. and Mrs. Currier are
now recovering.

EAST BETHEL

Mrs. George Swan of Byron has been
several days' guest of her mother, Mrs.
H. O. Blake.

Miss Bertha Cole was a guest over
the week end of her parents, Mr. and
Mrs. L. E. Cole.

Mr. and Mrs. Charles Kimball of Ber-
lin, N. H., were Sunday guests of Mr.
and Mrs. C. M. Kimball.

Mr. C. G. Kimball of Middle Inter-
vale was a week end guest of Mr. and
Mrs. John H. Howe and family.

Miss Amy Knapp has finished work
for Mrs. Carrie Bartlett and returned
home to Bethel, Maine.

Mrs. Coylen Kimball is this week's
guest of her mother, Mrs. E. W. Dutton.

Mrs. O. P. Rick, Mrs. R. E. Rick
and Miss Barbara Rick of Berlin, N. H.,
were week end guests of Mr. and Mrs.
A. M. Beck.

Mr. and Mrs. J. H. Swan and Mr.
and Mrs. A. L. Swan are spending this
week in their camp at Andover, New-
bury, Mass.

Mr. and Mrs. Elliott Rich of Bethel
were Sunday guests of Mr. and Mrs. J.
L. Hall.

Mrs. Irving Kimball left Monday for
her home in Brookfield, Mass.

Mr. Lester M. Barlow leaves Wednes-
day for South Paris to train for
Fert Williams, Portland Harbor.

Mr. and Mrs. Percy Allen and two
children and Mrs. Clara Rawson of So-
Paris were Sunday guests of Mr. and
Mrs. E. W. Dutton.

If all men were compelled to prac-
tise what they preach the majority
would discontinue the preaching habit.

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OXFORD

Oxford went over the top with 11 per-
cent of her citizens subscribers to the
loan, putting the town with \$121,650
subscribed on a quota of \$16,100. The
work of the committee is worthy of
commendation. The committee were:
C. F. Starbird, chairman, R. P. Staples,
George Wilder, James Kay, E. B. Hold-
en, J. L. Adams, George Patterson,
Mrs. Kate Starbird, Ida Stone, Belle
Lunt, Louise Kay, and Marguerite Star-
bird.

Several subscriptions placed with
banks are yet to be credited to the ac-
count of this town.

The Missionary Society will begin
the study of the new book, "Path of
Labor," on Friday evening, with Mrs.
Herbert Flood.

A patriotic service will be held in
the Congregational chapel, Sunday eve-
ning, Oct. 27, 8:30 P. M. There will
be letters read from the boys at the
front, and patriotic music.

There was no service at the Metho-
dist church, Sunday.

The primary school was closed Thurs-
day and Friday on account of the ill-
ness of the teacher, Vera Paine.

After two months of suspense word
has been received from Corporal James
L. Kay, of Co. P, 29th Inf., who was
injured in action in France, Aug. 4, at
Chateau Thierry. The letter states that
he was wounded from shrapnel in both
legs and both arms. He received treat-
ment in the hospital No. 8, Ward A,
and is progressing nicely. Corp Kay
is the son of Mr. and Mrs. James Kay
of this town and enlisted in the service
in the spring of 1912.

The Woman's Relief Corps held a
meeting in the vestry, Saturday after-
noon.

Frank Bean has been driving on the
R. P. D. for Frank Walker the past
week.

Leon Walker and daughter, Dorothy,
of Portland were week end visitors of
Mrs. E. P. Walker.

Howard Smith and family of Norway
were in town, Sunday.

Mrs. Sibbie Andrews and Mrs. J. W.
Dunn are on the sick list.

Marion Starbird has returned to
Simmons College, Boston.

Ellie Towse returned to her school
at Gorham, N. H., Sunday.

Eva Tucker was at home, Sunday.
Doris Andrews left for Epping, N. H.,
Monday.

Mrs. Nelson is visiting Mrs. Nora Dan-
forth.

Charles Parrott and daughter, Ruby,
have returned to their home in Lynn,
Mass.

NO SLACKENING IN FOOD
PROGRAM WARNS HOOVER

Increasing Army and Allies Demands
for Food Must Be Met by Stricter
Conservation of Foodstuffs Here.

Oxford, Maine, Oct. 23.—There is no pro-
spect of a proper
ending of the war be-
fore the campaign of
the summer of 1915,"
said Herbert Hoover
recently, Federal Food
Administrator Leon S. Merrill of
Maine points out that until the hour
that Germany is defeated nothing is
more dangerous than to look Conser-
vation in America. Now more than
ever it is vital to push the food
drive as Germany's men are pushing
the offensive in France. "To give the
final blow in 1915," said Mr.
Hoover, we have not only to find the
men, shipping and equipment for this
gigantic army of three and a half
million American soldiers, but this
army, the Allied armies and the Al-
lied civil population must have ample
food in the meantime if we are to
maintain their strength. We can do
all these things and I believe we can
bring this dreadful business to an end
if every man woman and child in the
United States tests every action
every day and hour by the one teach-
ing of the war? To which he replied,
"If you don't like the looks of things,
you may drive along."

In acknowledging the report of
this unusual occurrence the Food Ad-
ministration points out that Ameri-
cans and the Allies' war strength de-
pends in large measure on our ex-
portable resources of food. Farmers
are asked therefore to consider waste-
age of machinery in a more serious
light than in pre-war years, especial-
ly in view of shortage and high cost
of materials and labor.

Nations which entered the war
earlier than the United States fully
realize the importance of putting
farm implements to the best possible
use in addition to conserving the pre-
sent supply. In Italy, the Minister of
Agriculture is authorized to requisi-
tion, for the period of the war and
for the crop year following the de-
claration of peace all agricultural ma-
chinery and the materials necessary
for crop production.

There is food propaganda that is
super-propaganda; no missionaries
are needed to spread it. The Ameri-
can as assurance to the Allies of a big-
ger and better loaf travelled like
light and warmed like sunshine.
Headlines and billboards were un-
necessary, for it was super-propaganda.

There is super-propaganda, too,
that chills like November rain; and
in spite of German skill in the art of
concealment this kind of propaganda
is travelling through the enemy coun-
try. Here are some want-ads from a
Tribune newspaper which tell the
story that will not down:

without substitutes in exchange of
their own wheat.

Many farmers grow their own sub-
stitutes, and it is not desired in this
case to force them to buy other sub-
stitutes, provided that proper com-
pliance with the Food Administration
program can be obtained without this
requirement.

It is pointed out by the Food Ad-
ministration that farmers who are un-
willing to sign the pledges may still
obtain wheat flour on the same basis
as other individuals by purchase in
the market.

Millers in Maine have been author-
ized upon the signing of the pledges
to deliver wheat flour to farmers with-
out substitutes. The amount of wheat
flour so delivered must not exceed the
amount which can be actually extracted
from the farmers own wheat, and
in determining the amount of flour
necessary for actual requirements,
farmers should remember they must
certify that they will use at least 20
per cent of substitutes with standard
flour.

There is nothing in the Food Control
Act which prevents a farmer from sell-
ing wheat of his own production to
any person or persons. Any person
bringing wheat to a mill for grinding,
by presenting a certificate that the
same was produced in Maine, may have
flour ground from the wheat up to an
amount not to exceed his annual re-
quirements provided he takes with him
four pounds of standard flour one pound
of wheat flour substitutes. No sub-
stitutes are required with Graham or
whole wheat flour.

Herbert Hoover, U. S. Food Admin-
istrator says: "It is essential to the
successful conduct of the war, in the
feeding of our army and the European
peoples, and the accumulation of a sur-
plus of wheat to guard against crop
disaster, that the Allied peoples use
20 per cent of the substitute cereals
in all wheat bread."

"The American people will cheer-
fully undertake the same effort in
this matter which the people of Eng-
land, France and Italy are undertak-
ing. The only method of uniformity
in this regard is to request all of our
people to go without pure wheat bread
during the war. The same uniformity
cannot be compelled with the use
of cereals in other forms, and we
have pledged ourselves to the people
by whose side we are fighting that this
substitution will be made in all of the
bread which is baked, both in bakeries
and at home."

Must Secure License
The Food Administration has called

attention to the fact that shippers of
hay, potatoes and apples, except farm-
ers who are marketing products of
their own growing, are required to take
out a license. Persons shipping these
commodities should make application to
the License Division of the United
States Food Administration, Washing-
ton, D. C., for such license.

Use Substitutes in Bread
Although a Victory Mixed Flour, con-
taining 20 per cent substitutes mixed at
the mill, will be available for consum-
ers the coming year in as many places
as it is economically possible, there
will be some considerable amount of
straight wheat flour sold. And when
the straight wheat flour is bought
with 20 per cent substitutes, every
ounce of these substitutes should be
mixed with the flour and should be used
only for human consumption, according
to Federal Food Administrator Leon S.
Merrill.

What the Food Administration de-
sires to get into the minds of the
housewives of the country is that they
should use the 20 per cent substitutes
and mix them with straight wheat flour
for all purposes," said Administrator
Merrill. "If the substitutes are not
used in baking, the housewife is not
making a war bread and she is not
maintaining an economy in the con-
sumption of wheat."

"Iron bed, pair of black trousers,
and coat offered in exchange for food-
stuffs."
"New novels, large collection, in
exchange for five pounds of food."
"Finest stockings, Lady's colored,
in exchange for sugar or fats."
"Linen sheet wanted to make into
a dress, for cash or maize meal."
"Yellow canary in exchange for a
rabbit, Japanese vases for fats or
beans."

"A business suit offered in exchange
for one pound of fat."
The appropriate answer from Amer-
ica is redoubled effort to make this
preponderance of food among the Al-
lies become greater and greater as
that of the enemy wanes.

**DID THIS HAPPEN ON YOUR
FARM?**
Following is an extract from a let-
ter received by the U. S. Food Ad-
ministration from a farmer who be-
lieves that conserving farm imple-
ments is the first step toward rais-
ing more food:

"..... \$125 worth of farm machin-
ery stood outside an empty shed. I
said to the owner, 'I will help you
pull them in.' To which he replied,
'If you don't like the looks of things,
you may drive along.'"

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this unusual occurrence the Food Ad-
ministration points out that Ameri-
cans and the Allies' war strength de-
pends in large measure on our ex-
portable resources of food. Farmers
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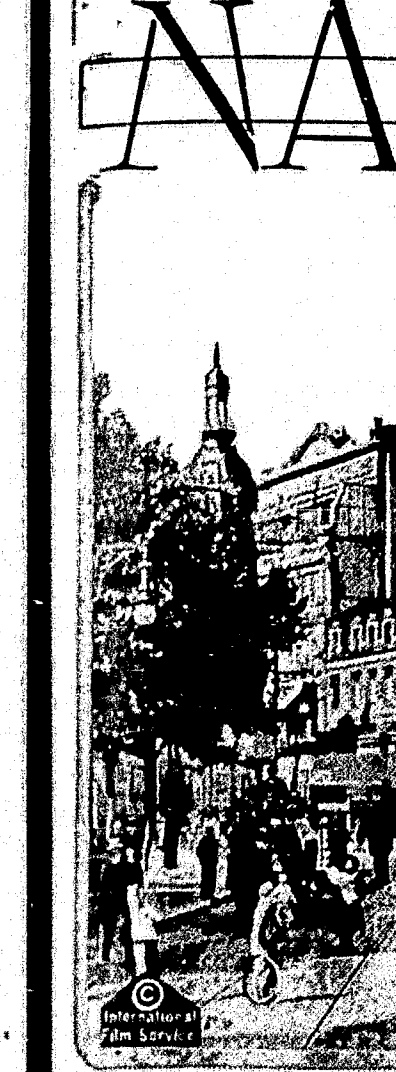
"The American people will cheer-
fully undertake the same effort in
this matter which the people of Eng-
land, France and Italy are undertak-
ing. The only method of uniformity
in this regard is to request all of our
people to go without pure wheat bread
during the war. The same uniformity
cannot be compelled with the use
of cereals in other forms, and we
have pledged ourselves to the people
by whose side we are fighting that this
substitution will be made in all of the
bread which is baked, both in bakeries
and at home."

Must Secure License
The Food Administration has called

FORTY YEARS A DRUGGIST
He Endorses
PERUNA
Read this from Mr. L. A. Richardson
of Martine, Illinois
"I have been afflicted with the worst form of
catarrh for the past forty years. I have
tried every remedy known to man, but
nothing has done me any good. I have
been told that Peruna was a good remedy,
and I have tried it, and it has done
me more good than any other remedy I
have ever used. I have been cured of my
catarrh, and I am now in perfect health.
I have been told that Peruna was a good
remedy, and I have tried it, and it has
done me more good than any other remedy
I have ever used. I have been cured of my
catarrh, and I am now in perfect health."

**MAINE FARMERS MAY RE-
CEIVE FLOUR FOR WHEAT**
By signing pledges agreeing to use
the same amount of wheat flour sub-
stitutes in all wheat bread as other con-
sumers the farmers in this State will be
permitted to secure their supply of
wheat flour in exchange for their own
wheat at the mills.
It has long been the custom of farm-
ers bringing their own wheat to receive
in exchange their annual supply of
flour. Nothing in the present Food
Administration regulations prevents the
continuation of this custom except that
the general wheat conservation regu-
lations require wheat flour to be deliv-
ered only with one pound of sub-
stitutes for each four pounds of wheat
flour.
Such substitutes cannot always be
handled by small country mills, and a
yearly supply of some of the substitutes
is likely to spoil. Under these cir-
cumstances it has been considered de-
sirable where farmers are willing to
pledge a strict compliance with the
program of the Food Administration to
permit the delivery of flour to them

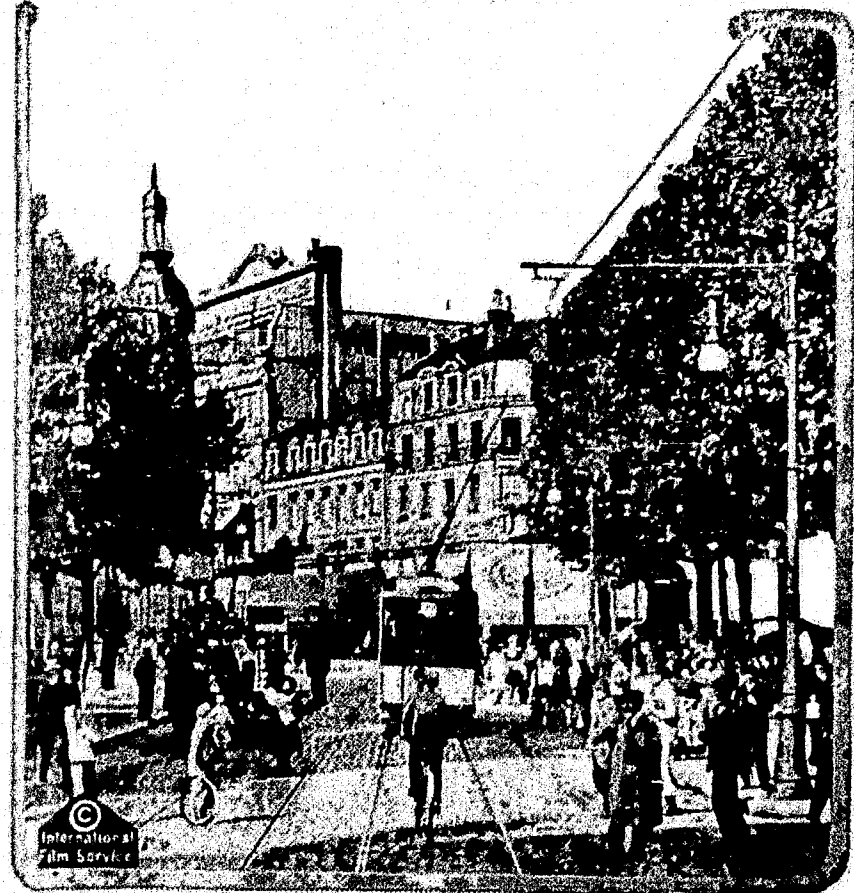
**THE OXFORD COUNTY CITIZEN IS
ONLY \$1.00 PER YEAR WHEN PAID
IN ADVANCE. SUBSCRIBE NOW.**



Street

NANCY, the former em-
press of France, which was in
France by the Treaty of
Frankfurt in 1871, an
chief city behind the sector which
American troops took over from
French, is of historical interest.
Mme. Marie de Perrot in the
York Tribune. Illustrations at the
of the dukes of Burgundy, the
sister Charles the Bold, came to
France, and there, in 1469, she
last "Roman emperor" went
crowned in Vienna. In 1519, as
German emperor, Kaiser Wilhelm
believed that Nancy would fall
days after the hostilities began,
according to his habit, was in
dressed for the part—had his
made up, like the actor he is, for
unhappy entry. But he had re-
luctantly the defense of the
Coronations, and above all without
indomitable will of a nation.
As I write I see once again
the panorama I know so well.
The Plateau d'Haye there lies before
a view of a long stretch of close
towers, spires, churches, high
frameworks. This is Nancy
called to its suburbs by steel
shaded avenues. In the dis-
tance the lake of the Selles,
forms a boundary, for it is
Moselle. No right glides across
Moselle, to my night-dashing im-
pulses through rough mountains and
woods, but as far as Metz and
Luxembourg bordered by vineyards, all
so famous in the Rome of old,
its clusters of purple or golden
reflect in the water their color
light. Close by the small River
is a tributary of the Meurthe,
dominated by the abrupt hills
Amance and the woods of Champ-
where so many of our brave de-
fiant, for this was the theater of
first German attack in 1914.
Burial Place of Dukes.
All those who have visited N-
before 1914 will remember its church
and public monuments. The
chapel, one of the gems of the
architecture, has been, ever since
the French century, the burial place
of the dukes of Lorraine. In
France, the dukes of Burgundy,
great ambition was to become
themselves and make of France
Belgium one kingdom. The
French revolution dragged their
from their leaden coffins to put
into the graveyard, but the restor-
of 1814 gave them back their
place.
The last 40 years and the an-
tiquity of Alsace-Lorraine by Ger-
man hands, which was a
to us, the great importance.
It was moreover a literary epoch
as one of elegance, and the
intellectual brain and the cent-
of influence of eastern France
the families, grouped in indepen-
dence, deserve their honorary
and are real universities, attrac-
tive from all parts of the
as to the professors, their knowl-
edge, the narrow boundaries of
the town, in province, as we
call it all that does not be-
to Paris.
In industry, also, until the
war, were in a most flourishing
state of the manufacturers and
of Metz and Strasbourg too
their climate here after 1871, and
using themselves entirely, to
that they had left their homes to
German rule, bringing with their
and wealth great prosperity to
the former capital of Lorraine. I
refer as a small child during the
of Strasbourg playing sometimes
the sheltered garden of a breeze
Schiltgheim, and was much pleas-
ed, twenty years or more later,
he had installed a brewery at
a really gigantic scale. Oak
stacked in salt, which is a nat-
ure for the whole of Alsace
rest all over Europe.
Noted for Many Arts and Crafts
Embroidery and the making of
and straw hats keep thousands
busy in Nancy, which cen-

NANCY



Street Scene in Nancy.

NANCY, the former capital of Lorraine, which was left to France by the Treaty of Frankfurt in 1871, and the chief city behind the sector which the American troops took over from the French, is of historical interest, writes Jimmie Marie de Perrot in the New York Tribune. Illustrations at the time of the dukes of Burgundy, their last son, Charles the Bold, came to a miserable end there. Thence the three last "Roman emperors" went to be crowned in Vienna. In 1914 another German emperor, Kaiser Wilhelm II, believed that Nancy would fall three days after the hostilities began and, according to his habit, was already dressed for the part—had his face made up, like the actor he is, for a triumphant entry. But he had reckoned without the defense of the Grand Couronne, and above all without the indomitable will of a nation.

As I write I see once again before me the panorama I know so well. From the Plateau Haye there lies before me a view of a long stretch of close-roofed towers, spires, churches, high iron frameworks. This is Nancy itself, united to its suburbs by secluded, shaded avenues. In the distance sparkles the lake of the Selles, which forms a boundary, for it is German today. To my right glides softly the Moselle, no longer dashing impetuously through rough mounds and thick woods, but as far as Metz and Colmar bordered by vineyards, already so famous in the Rome of old, where the clusters of purple or golden grapes reflect in the water their color and light. Close by the small River Amou, a tributary of the Meurthe, is dominated by the abrupt hill of Amance and the woods of Champenoux, where so many of our brave dead are lying, for this was the theater of the last German attack in 1914.

Burial Place of Dukes. All those who have visited Nancy before 1914 will remember its churches and public monuments. The great chapel, one of the gems of the world's architecture, has been, ever since the sixteenth century, the burial place of those proud rivals of the kings of France, the dukes of Burgundy, whose great ambition was to become rulers themselves and make of France and Belgium one kingdom. The great French revolution dragged their bodies from their leaden coffins to put them into the graveyards, but the restoration of 1814 gave them back their legitimate place.

The last 40 years and the annexation of Alsace-Lorraine by Germany have bestowed upon Nancy, which was left to us, great importance. It has been moreover a literary center, as well as one of elegance, and become an intellectual brain and the center of cultural influence of eastern France. Its faculties, grouped in independent bodies, deserve their honorary title and are real universities, attracting students from all parts of the world. As to the professors, their renown far transcends the narrow boundaries of a provincial town, in province, as we do, they call all that does not belong to Paris.

In industry, also, until the great war, there was in a most flourishing state; one of the manufacturers and engineers of Metz and Strasbourg took up their abode here after 1871, proudly displaying themselves engineers, to show that they had left their homes to avoid German rule, bringing with their skill and activity great prosperity to the former capital of Lorraine. I remember as a small child during the siege of Strasbourg playing sometimes in the sheltered garden of a brewer at Schiltigheim, and was much pleased to find, twenty years or more later, that he had installed a brewery at Nancy on a really gigantic scale. Cabbage pickled in salt, which is a national dish of the Alsace, is fabricated here for the whole of Alsace and is best all over Europe.

Noted for Many Arts and Crafts. Embroidery and the making of boots and straw hats keep thousands of hands busy in Nancy, which central-

izes the work of the villages and hamlets surrounding it. Before the war the yearly export of boots and shoes amounted to over \$4,000,000, divided among 25 manufacturers. They were of a common variety, sewn by machine, generally with nailed soles, and were almost solely destined for export. But the chief industry of Nancy is the making of straw hats, which once flourished all over Alsace, and after our defeat migrated to Nancy.

In the town itself, as I saw during my late visit, most home workers are employed at making hats, while the large factories often employed as many as 3,000 work people—and two-thirds of these were women. This trade, of which Nancy has the monopoly in France, has been a great loss for Germany, especially for the Rhine and Saar provinces, where, strangely enough, most of the towns continue to work for Nancy. These plants, however, which serve to make straw hats, are quite an industry in themselves. In their raw state they come chiefly from China, and are sent to Italy and Switzerland for the bleaching process, whence they are imported into France. England, which is the chief intermediary, yearly imported half a million tons of planks. But even here Nancy was making great progress before the war, and with groups which had formed in Lyons and Caussade was trying to make herself independent of both England and Switzerland.

Straw Hat and Printing Press. The trade of straw hats gives rise to many others, for Nancy, after having received the raw material, turns out every kind of hat trimmed and ready for export, and for this accessories of all kinds are needed. What struck me most when I walked through the large workshops were thousands and thousands of bell-shaped hats, put one into the other, forming immense pyramids. It was the Panama hat, the light, white head cover which is so great a favorite and almost endless in its wear. These hats in their primitive state are the product of the Bourbon palm or latania, and are sent by the republic of Ecuador. The dressing of the Panama hats is one of the great industries of Nancy, and it is all the more important at the present time when our women have been compelled to take the place of men, for this is a light industry, well within their powers.

The printing works of Berger-Levrault form one of the most interesting features of Nancy. They are famed not only all through France, but I may say the world. Here is the printing done of almost all the branches of the French government, and the proprietors are the publishers for the ministries of war, finance, police and many other departments, for which they provide millions of copies.

Happiness That Satisfies. Happiness is never more real, more satisfying, than when founded on clean heartedness. The possession of a clean conscience comes more easily in the world around him, because he looks through clearer eyes. He has faith in his friends, because it is so easy for the one who is straight himself to believe the same of others. He gets the best out of life because he is unselfish; he attracts it.

Right living, by whatever name you may call it, has its own reward right here on this earth of ours.—Girls' Companion.

Camp Fire Hint. A camp fire for cooking will burn with a steady glow if a small bag of charcoal is added to the wood after it has a good start. One successful camper builds his fire in a small trench about 18 inches long and a few inches wide and deep. Two flat stones placed across the top for the frying pan and kettle give an even heat. Meat, potatoes, corn and apples can be roasted by holding them over the fire on the ends of green, pointed sticks. An old newspaper is useful in starting the fire, and plenty of matches should be at hand.—World's Chronicle.

PUBLIC ROADS

WAR ROAD BUILDING POLICY

In Communication to Highway Officials, Secretary Houston Outlines Government Plan.

Secretary Houston of the department of agriculture in a communication to the American Association of State Highway Officials has set forth squarely the policy which he thinks should be followed in highway construction during the war. Secretary Houston says:

"So far as it is practicable to do so, this department will urge the maintenance of the highways already constructed; the construction and completion of those highways which are vitally important because of their bearing upon the war situation or for the movement of commodities; the postponement of all highway construction relatively less essential or not based upon important military or economic needs. The department is preparing to suggest to the state highway departments the preparation of a schedule of work for the federal aid projects for 1918 in line with this policy."

In carrying out the policy thus announced there has been sent out by the office of public roads of the department of agriculture schedule forms on which the states are requested to set forth their proposed federal aid work for the 1918 working season. These schedules call for a description of each road, the character, quantity and kind of the materials to be used, the probable cost, the amount of federal funds desired, the specific purpose of the improvement, its bearing upon the war situation, and what effect a delay of the work until 1919 or later would have. With the information thus assembled and classified, an efficient road construction program is assured. While it is impossible to make any definite statement regarding the transportation of road materials, the expectations are that the transportation situation will be improved and that the shipment of such materials for essential projects can be made.

Road construction and maintenance in the United States involve an annual expenditure of some \$300,000,000, and there is scarcely a section of the country that is not seriously affected by a marked disturbance in road work.

CONDEMN TYPE OF HIGHWAYS

Layman Often Errs in Passing Judgment on Type When Poor Maintenance Is to Blame.

The following is taken from a paper by H. H. Heppner, maintenance engineer, highway department, state of Illinois. It touches a subject upon which every layman who uses the public roads should inform himself:

"Many different types of roads have been condemned by the public chiefly on account of the lack of proper maintenance. The proper type of road may be selected by the engineer, but if he has no means of controlling maintenance his choice may be condemned by the average layman.

"Public sentiment is molded largely by the results that are evident to the eye, regardless of the money actually expended. It is not uncommon to

hear the layman say that certain roads are very expensive and most satisfactory. He often passes judgment upon a road and condemns it without any investigation of its cost or how economical and satisfactory it might be if properly maintained.

"The average road engineer is confronted with the problem of educating the public in an appreciation of the principles of economy in road improvement as much as with technical matters, such as the selection of a type of pavement and the method of properly maintaining after construction."

Isolated "Clodhopper." Isolated by bad roads the farmer surely is a "clodhopper," and must keep hopping fast and for long hours or his income will be buried deep under his transportation expenses.

Comfortable Barns Best. Comfortable barns keep dairy cows warm far more cheaply than high-priced feed.

Material for Good Butter. Good butter can be made only from good, clean-favored cream.

BOY SCOUTS

(Conducted by National Council of the Boy Scouts of America.)

TEACH SCOUTING IN CAMPS

Camps which are developed into out-of-doors boarding houses sometimes keep boys from learning what the prospectuses claim that camping teaches.

Sometimes they keep the boys in bed during the early morning hours when the most intimate and instructive glimpses of the wild creatures are to be had. Sometimes the program fills all the evening hours with activities which prevent boys from having the soul-thrilling experience of drifting on the sleeping lake, studying the stars and listening to the voices of the night.

How much chance does the camper have, in the highly organized camp, to learn cooking under conditions in which he must cook or go hungry?

The boy who, in camp, relies upon the chef, the hired dishwasher, the tent inspector, will make as little progress in learning self-reliance, initiative and intelligent co-operation as he would in the city apartment where he relies upon the janitor, the delicatessen store and the policeman to keep him going. The thing which develops genuine strength of character is to meet nature hand-to-hand and conquer cold and hunger.

WHAT SCOUT CAMPERS TAKE.

Some people insist that a camping hike isn't the real thing unless the hiker carries his own equipment on his back. Of course, for the real wilderness outings, where there are neither roads or trails, that sort of thing is necessary, but plenty along out of every one hundred scouts will take their outfit this summer through country where it will be easy to pull a trek-cart. And the exercise of the trip will be strenuous enough without adding the burden of pack-sacks.

As for getting a trek-cart, there isn't a troop that couldn't rig one up in short order and at little expense. A pair of stout wheels can be obtained from almost any blacksmith or cooper shop, and it is a simple matter to fit on a strong wooden box. Add a tongue with handles or ropes to pull it by, and a canvas cover to keep out rain, and the rig is ready for service.

Carrying space in a trek-cart is limited and one will have to cut out non-essentials. Campers will need a tent and blankets, a cooking outfit, a first aid kit, an ax, plenty of extra rope, a lantern, a box of "chuck," tent pegs, a spade for digging and digging latrine, and, of course, each scout's personal outfit. This should consist of toilet articles, materials for mending and a complete change of clothing.

WHAT SCOUT IDEA IS DOING.

A great editor says this of the Boy Scouts of America:

"When in these wonderful days I see these little fellows in khaki as an integral part of the war in their remarkable salesmanship of Liberty bonds and War Savings stamps; as 'dispatch bearers' for the president in the personal distribution of war literature, and their activity with regard to the two great war channels—the Red Cross and the Y. M. C. A.; and realize what this means in inspiration to them and a self-acquired knowledge which they could so effectively get in no other way, and which they will remember all their lives. I am truly grateful for the boy scouts."

"I don't think we realize the force with which the boy scout idea is going to count upon the next generation of men. The boy who is a loyal scout today is very apt to be, within twenty years, the man who counts and the citizen who leads. He is being trained along lines of constructiveness that he will never forget."

"RAN AWAY" TO JOIN SCOUTS.

Boys used to run away from home to "go out West and fight Indians." Nowadays when the need of excitement overpowers them, they only have to join the boy scouts to have all the interesting experiences their nature requires.

"We couldn't get into the army, so we came to Omaha to join the boy scouts."

This was the explanation of four boys, Otto Watson, James Lipp, Hugh McHenry and Alfred Cook, when the police took them into custody at the Omaha Union station at an early hour one morning recently. They were from Falls City, Neb., and their parents notified the Omaha police to be on the watch for them.

SCOUT TROOP HAS CLUB ROOM.

Most scoutmasters are able to give out an evening and possibly a part of Saturday to their troops, but in some communities they go farther than that. Scoutmaster Harry Johnson of Troop No. 1, Valparaiso, Ind., reports that his troop and the others in Valparaiso maintain headquarters open at all times, fitted up like clubrooms.

Each scout carries his own key and is privileged to come and go at will. These rooms have been maintained for the last year.

Women As Farm Helpers

May Ably Assist in Solving the Farm-Labor Problem—Many Ways to Render Service

While women can do much in the solution of the complex and rather pressing farm-labor problem, it should be understood that the main power of the country is not yet exhausted and that, except for certain lighter tasks, men are better adapted than women for farm labor.

On account of the demands for labor in necessary industries, and because for many years past the cities with their attractions of high wages and amusements have drawn many men from the farms, there is not now enough labor seeking employment to supply the demand of the farms for extra help, especially during the periods of seasonal strain for cultivating and harvesting.

While much is being done by the departments of agriculture and labor to mobilize man power for farming operations, much yet remains to be done if we are to make sure the saving of the crops which have been planted. The primary responsibility must be assumed by the regions and communities most vitally affected, because no agency of government can create labor or compel men to pursue any particular vocation. In all towns and cities adjacent to agricultural regions there are many men of farm experience who can be spared for a day at a time or a week at a time, as the case may be, to help the farmers with their most pressing tasks. In many such towns and cities last year men were spared from ordinary business and industry, from offices and shops, and crops were cultivated and harvested which otherwise might have suffered serious loss. Such adjustments must be made this year and undoubtedly will be made when the communities affected come into a full realization of the necessities of the case.

In releasing the men of farm experience in the cities for farm labor, many women can be utilized to take their places for a few days at a time or for a whole season. Generally speaking, it will become more and more necessary for women to take the places of men in all occupations.

In addition to relieving men in towns and cities, women can actually perform many farm tasks such as dairying, vegetable cultivation, fruit gathering, etc. The precise method of utilizing women for farm labor cannot be prescribed in any uniform plan, but it will depend upon conditions in the community and upon the farms. Of course steps must be taken to see that women laborers are properly housed and otherwise are safeguarded from unnecessary hardships. Women who are not physically able to perform labor may be of great service to farmers by ascertaining their needs for labor and endeavoring to supply such needs. Organized groups of women eager to render public service might well undertake by personal visitation to make surveys of the farm-labor situation in their neighborhood. More helpful even than that in many places would be for some of the women of the towns and cities to take the places of their country sisters during the periods of labor stress and actually do the housework in order that the women of the farms may help their husbands. Some of the finest of our American women are cooking and washing dishes in the hospitals of France. The women of France are between the plow handles. No good woman would hesitate to keep house for her sick friends for a week. It would be beautiful service if city women would keep house for country women for a little while. Of course this is not as attractive or as romantic as binding up the wounds of soldiers, but it is one of the things that must be done if the soldiers are to be fed.

It does not seem to be possible to work out any uniform plan of mobilizing farm labor or of directing the employment of women on farms. The important thing is to get the problem fairly before the American people and specially before the community groups. When a group of Americans, whether of men or women, understand a problem or realize a necessity, they may be depended upon to solve the problem and to meet the necessity in the best possible way.

Hal Chase Has Lost None of His Skill Around Bag; Baserunners Know Danger.

Although much farther advanced in years than when he first broke in with the Yankees, Hal Chase is the same graceful performer for the Reds that used to hold American League fans spellbound by his work at first base for the Gotham entry in Ban Johnson's circuit.

Nothing seems to be too hard for Hal to tackle, and the same ease characterizes every movement. Chase



Hal Chase.

must be close to thirty-three years of age, yet to look at him in action one would never suspect that the Californian has seen nearly ten years of service in the major leagues.

He has not been troublesome at the bat thus far in the series, but he is all over his side of the field, and the baserunners never take more than a passing chance with his arm.

Apparently Chase has forsaken his desire to create trouble for the management or ownership, too. Hal seems to be one of the most satisfied members of the Reds, and he works like a Trojan for Motley. Like a good many other star pastimers, Hal possessed the disposition of a prima donna when in the American League, but his service in the Federal and since with Cincinnati has wrought a big change in the clever first baseman.

Whirlpool Bath.

A whirlpool bath is the novel treatment applied at a hospital in Manchester, England, for cases of rheumatism, heart disease, shell shock and debility following typhoid and dysentery. The tank, large enough for 12 men, contains four feet of water and is provided with seats on which the bathers are immersed to their necks. The temperature is kept at 93 degrees Fahrenheit, just below that of the body. The room is quiet and dimly lighted, and after an hour in the bath the men go to rest rooms.

Fish a Valuable Food

By the U. S. Department of Agriculture

Fish, which have always been reckoned a valuable food, have been shown by a series of digestive experiments conducted by the department of agriculture to deserve a more important place in every diet. The tests show that fish are completely utilized in the body.

In the experiments Boston mackerel, butterfish, salmon and grayfish—a variety not generally used in this country—were made into "fish loaves" and served as a basis of a simple mixed diet to young men of healthy appetites.

Both the protein and the fat of the fish were well utilized. Following are the percentages of protein digested: Boston mackerel, 63.1 per cent; butterfish, 61.0 per cent; grayfish, 62.8 per cent, and salmon, 63.2 per cent. The percentages of fat digested were: Boston mackerel, 65.2 per cent; butterfish, 66.4 per cent; grayfish, 64.3 per cent; salmon, 63.7 per cent.

In addition to the fish loaf the diet included potatoes, crackers, fruit, sugar and tea or coffee. On the average the subjects each day ate 440 grams of Boston mackerel, 471 grams of butterfish, 440 grams of grayfish, or 355 grams of salmon, indicating that in every case the fish was eaten with relish.

Facts Worth Knowing.

An asbestos suit has been made for workers around furnaces.

Stainless steel cutlery contains about 13 per cent chromium. The use of this ingredient in the manufacture of steel for this purpose has been temporarily stopped.

"Colbaltrom" is a steel made by a newly-discovered process which permits of castings being made which will set like paris heretofore turned into shape. Iron alloyed with gold has been introduced as a substitute for tin in the making of cans.

Last Son of Revolution.

Nelson Moore, eighty-one years old, believed to be the last real son of the American Revolution, died recently at his home in Omaha. Moore was born near Vernon, Onondaga county, New York. His father, at the age of fifteen was fighting with the Continental army and was with Washington at Valley Forge. Moore came west and was a government freighter on the plains in 1850. In the years following he had many experiences with Indians. He perfectly remembered his father and remembered many of the incidents of the Revolutionary days told by the older Moore.

